

RONGO UNIVERSITY

SCHOOL OF BUSINESS AND HUMAN RESOURCE DEVELOPMENT

SECOND YEAR SECOND SEMESTER EXAMINATION

(FOR 2015/2016 ACADEMIC YEAR)

FOR DEGREE IN BACHELOR OF HOTEL AND HOSPITALITY MANAGEMENT

COURSE CODE: **BHM 216**

COURSE TITLE: **FOOD AND BEVERAGE PRODUCTION**

INSTRUCTION TO CANDIDATES:

- Answer question **ONE** and any other **THREE** questions
- Duration is 3 hours

SECTION A

1. a. Explain five advantages of cooking food. (5mks)
b. Outline two cooking methods for the following cuts of meat. (3mks)
 - i. Sirloin
 - ii. Brisket
 - iii. Fillet

- c. Explain the following food preparation techniques. (7mks)
 - i. Paring
 - ii. Grating
 - iii. Mincing
 - iv. Julienning
 - v. Kneading
 - vi. Marinating
 - vii. Whisking

- d. list and explain the two basic methods used in cake preparation (10mks)

SECTION B

2. a. Define stock. 2mks
b. Stock is the foundation of all goods soup. Explain 5 key points to remember when making stocks. 10mks

- c. soups may be served as an appetizer or as the main dish of the meal. Explain the various types of soups that may be served in a food establishment giving three examples in each. 13mks
3. Basic ingredients in bread include flour water yeast and salt. Other ingredients are optional and may include milk, eggs, fats, sugar and ascorbic acid. Briefly explain the functions of all the ingredients used in bread making. 25mks
4. Discuss the following methods of cooking food, giving 2 advantages in each method. (25mks)
- i. Boiling
 - ii. Pressure cooking
 - iii. Blanching
 - iv. Poaching
 - v. Roasting
5. a. What are the main factors to be in plate presentation? 5mks
- b. Explain four points to consider when baking. (8mks)
- c. Standardized recipes are an essential used in a kitchen. Define a standardized recipe and discuss 5 advantages of using it in a hospitality establishment. 12mks